

Clot d'encís red 2017

Style: full bodied and fruity red wine

Grapes: 75% grenache, 16% syrah, 9% carignan

Harvest: manual and mechanical

Harvesting date: grenache from August 31st to September 3rd; syrah from August 21st to 23rd; carignan from September 12th to 13th

Region: Terra Alta, Southern Catalonia

PDO: DO Terra Alta

Production: 205.000 bot. x 750 ml

Stopper: Agglomerated body with a disc of natural cork at each end, 44 x 24 mm

Alcohol content: 14.28 % by Vol.

Total acidity: 4.4 gr. / L

Total sugar: 0.1 gr. / L

Tasting notes: red colour with purple glints. Fruity and varietal wine with fine hints of terroir aromas (Mediterranean woods). On the palate it is full-bodied, fruity and well-balanced.

Storage and serving suggestions: under good storage conditions, this wine will maintain its characteristics during the first and second year after bottling date. Serve fresh (14° C).

Awards: **Best young red wine DO Terra Alta 2017. Gold Vinari 2016. Bronze Vinari 2017. Silver medal at Concours Mondial Bruxelles 2000.**

Ever since we started this line with the 1996 harvest, the Clot d'encís wines have conjured up the unique landscapes surrounding the town of Bot, offering a modern expression of wine-making traditions and the Agrícola Sant Josep winery's commitment to quality. This wine is produced using those varieties of red grape best adapted to our environment – among which Grenache is the most important one. Vines are selected for their moderate production and optimum conditions of ripening and health. The traditional carignan and syrah grapes usually make up the rest of the blend. Both grenache and carignan are harvested by hand. Each variety of grape is then processed separately using traditional vinification methods under controlled conditions and a maceration time between eight and fourteen days. After the malolactic fermentation, each wine is tasted and the final blend is decided. The wine is slowly stabilized before being bottled.

